

PALO SANTO

CABERNET FRANC 2022



APPELLATION: 100 % Estate own vineyard. Chacayes, Tunuyan, Mendoza, Argentina.

VINEYARD'S TYPE: Over 10/13 years old since planted. Trellis with dripping irrigation system.

SOIL:

Finca El Mirador: located in Chacayes wine region within Uco valley. The elevation is over 1.200 meters over sea level, very poor soil, alluvial with a mix between sand and stones.

GROWING SEASON: Dry spring season and a cool and wet summer starts made the wines fresh due to a high natural acidity and nicely concentrated.

HARVEST, VINICATION AND AGING: All harvest by machine. Grapes are chilled once they get into the winery before they go into a pre fermentation maceration process for 2 days. Fermentation process takes place and then a third of the wines is separate and goes into French oak while the remaining volume stays in stainless steel tanks. The final blend is made before bottling. Bottles are stored under temperature control warehouse before they are labeled and release to the market.

BLEND: 100 % Cabernet Franc

WINEMAKER: Leonardo Pisano

TASTING NOTES: Bright inky red color, in the nose has notes of eucalypts mixed with cherry and blackberry. Medium bodied wine on the palate, juicy and firm tannins with species notes.